



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Raquel M. Filmanowicz  
Health Operations Administrator

**Health Department**

Family and Community Health Services

web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

## Routine Food

JIN C. LIN  
BEST BUFFET INC  
8564 W BROWN DEER RD  
MILWAUKEE, WI

**9/16/2008**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount: \$78.00**

Code Number	Description of Violation	Correct By
3-304.14	No sanitizer solution is setup for wiping down dirty or soiled surfaces. A sanitizer bucket must be setup at all times so that employees can wipe down and sanitize surfaces. Additionally, all wet wiping cloths must be stored in these buckets (do not mix raw meat wiping cloths/buckets with ready to eat wiping cloths/buckets). Instruct all employees to properly set up sanitizing buckets prior to starting their shift. Monitor the buckets periodically to ensure that the correct sanitizer concentration is present at all times.	9/16/2008
3-501.16	Raw shelled eggs are sitting out at room temperature. All raw shelled eggs must be maintained at a temperature of 41F degrees or below when not in use. Place all raw shelled eggs in the cooler and maintain them at 41F degrees or below. Only take out as many eggs as needed and store the rest at 41F degrees or below.  A few pieces of chicken are being cold held in the top portion of the prep cooler at a temperature of 66F degrees. All potentially hazardous foods being held cold must be at a temperature of 41F degrees or below. Remove the chicken from the top portion of the prep cooler and store them in a cooler that can hold foods at 41F degrees or below. Adjust or service the prep cooler so that it is able to hold food temperatures at 41F degrees or below at all times.	9/16/2008



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4-601.11	<p>There is slime mold present along the metal plate located inside the ice machine. Have the interior of the ice machine cleaned as often as necessary to prevent the growth of slime mold. Clean and maintain clean the interior of the ice machine.</p> <p>The cutting board located on the prep cooler has black spots in areas which appear to be mold growth. Have the cutting board resurfaced or have the cutting board replaced before using.</p>	9/16/2008
4-601.11	<p>There is an accumulation of old food in the catch tray of the small pizza oven ('tombstyle"). This tray must be emptied and cleaned daily. Clean and maintain clean the catch tray.</p> <p>There is heavy lime buildup inside the dish machine and on the dish trays that are used with the dish machine. Delime the interior of the dish machine and the trays. Continue to delime as needed and maintain the inside of the dish machine and the trays clean at all times.</p>	9/30/2008
6-301.11	<p>No hand soap is available for handwashing at the hand wash sink located near the dish machine (the handsink with the sprayer arm and the "add a faucet"). Ensure that all hand wash sinks are supplied with hand soap at all times. Monitor the dispensers and refill immediately when empty.</p>	9/16/2008



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Misc.

3-305.11 Large bowls of raw chicken are being stored and prepared on the drainboards of the dish machine and the warewash sinks. Discontinue using the drainboards as a storage or prep surface. All preparation or storage must be done in a manner that does not subject the food item to contamination. Keep foods in the walk in cooler until they are ready for preparation and do all food preparation on the appropriate preparation tables.

9/30/2008

4-101.11 There is a single serve container being used as a rice scoop inside the rice warmer located near the microwave. The single serve container may not be used as a scoop. Provide an appropriate scoop with a handle for scooping up rice.

6-201.11 The walls above the mopsink are deteriorated and require repair. Repair the wall with FRP or glass board so that the wall is smooth and cleanable. Caulk all junctions with the mopsink to eliminate gaps and to provide a smooth and cleanable transition. The floor of the walk in cooler is badly rusted. Have the floor repaired/replaced with approved material (22 gauge or thicker stainless steel, 22 gauge or thicker galvanized metal, quarry tile, epoxy resin systems, sealed concrete, or diamond plate) so that it is smooth and cleanable.

6-501.12 There is a large amount of grease and food accumulation underneath the grill, fryers, and other cooking equipment located underneath the hood. Clean and maintain clean the floors and walls underneath the hood area as often as necessary to prevent the accumulation of grease and old food debris.

### Notes:

Provide a smooth and cleanable tray to store the ice scoop being used for the large ice machine in the back area.

Clean up the old food particles underneath the rice warmer near the small pizza oven and the microwave. Also, reattach the base cove that has fallen off of the wall in this area.

On 9/16/2008, I served these orders upon JIN C. LIN by leaving this report with

Inspector Signature (Inspector ID:66)

Operator Signature